





County of San Bernardino • Department of Public Health  
 Division of Environmental Health Services  
**COMMUNITY ENVIRONMENTAL HEALTH**  
**CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>99 RANCH MARKET FRESH</b>	DATE <b>11/19/2013</b>	SIGNATURE
LOCATION <b>2959 CHINO AV, CHINO HILLS, CA 91709</b>	REHS <b>Tin Nguyen</b>	

**9. PROPER COOLING METHODS**

**POINTS**  
**2**

Compliance date not specified  
 Complied on 11/19/2013

**Inspector Comments:**

-Observed two large containers of rice cooled inside walk-in cooler. Measured temperature of rice at 62°F. Per operator, rice was cooled since 8:00am, today. All potentially hazardous foods shall be cooled rapidly from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be done by one or more of the following methods: shallow containers, ice bath, or separating food into smaller portions.

Corrective action at time of inspection:

-Operator transferred rice from large containers into shallow trays, then brought to walk-in cooler for proper cooling.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: [http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf)

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:**

- Observed excessive stains and food debris on fruit peeler and scissor used to cut plastic holding foods. Clean/maintain.
- Observed excessive build-up of grease on ventilation hood and grease tray. Clean/maintain.
- Observed excessive grease and food debris on probe thermometer at sushi area. Clean/maintain.
- Observed excessive food stains on boba lid machine at sushi area. Clean/maintain.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed dirty knives held against wall (in between pipe and prep table) at prep area. Keep all dirty knives at three compartment sink after every use to prevent possible contamination of food products.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

**Overall Inspection Comments**

"A" grade posted.